Tidewater Fishing Better

Vastly improved conditions in fresh and salt water sport fishing have been reported by J. J. Shomon, chief of the education division of the Commission of Game and Inland Fisheries, who has just returned from the Tidewater area.

Bass are beginning to hit in Back Bay and also in the Chickahominy River, Newport News reservoir, Lake Prince, Lake Smith and other similar good fishing spots, according to his quick survey. The water has finally warmed up in the lakes and ponds, he says, and bream are beginning to take artificial flies and bugs with gusto. As to salt water fishing, great schools of crokers have entered the Chesapeake Bay, and good fishing has also been reported in the Potomac, York and Rappahannock rivers. On the Eastern Shore, black drum are biting off Smith's Island; boats are bringing back goodly numbers of them. One boat came in last week with 24. Channel bass too are beginning to move into the Eastern Shore area and a few have been taken in the surf on Asateague Island.

Weakfish (spotted trout) are showing in Magotha Bay, and the fishing there is expected to continue to improve during the next few weeks. The first cobia are expected to appear in the bay around June 2. Fishing for this game fish has been improved during the last few years; and the height of the season should be mid-August.

Looked Reasonable

The first time a car ever appeared in a remote backwoods community, it whizzed by a general store. Someone, asked, "What in tarnation was that thing" Just then a motorcycle came around the bend. "Don't know," somebody answered, "but here comes its colt."

One of our friends defines the awkward age in girls as "too old for teddy bears and too young for wolves. —Mason City (Iowa) Gazette.

PLUMBING

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NEWS FOR VETERANS

Veterans Administration announced it soon will conduct one of the first large-scale cooperative projects investigating the value and usage of the new tranquilizing drugs for mental illness.

Dr. Jesse F. Casey, director of VA's psychiatry and neurology service in Washington, D. C., said the research is expected to provide the answers to many questions not now available to medical science.

The general outline of the research will follow the well known VA-Armed Forces studies of the so-called "wonder drugs" for tuberculosis in which the findings over the last 10 years have been used by medical science throughout the world for the more successful treatment of TB.

The first objective of the tranquilizing drug research, Dr. Casey said, will be to determine the value of the different drugs now in use for the treatment of mental illness and those that may be introduced in the future.

Once the value of each drug has been established, he said, the next step will be to determine the adequate dosage for different types of patients, how long the drug should be administered, and many similar questions.

Dr. Casey said the study will be a carefully planned enterprise in which all participating hospitals will agree in advance on procedures which they will follow.

Dr. Casey said participating hospitals will join the project voluntarily, with the understanding it will not prevent individual investigators from conducting research projects of their own.

General approval of the cooperative project was voted in principal at a meeting of 44 VA hospitals and seven mental hygiene clinics in the VA hospital at Downey, Ill., recently.

The resources of the VA's Central Research Service and those of the National Research Council will be used in planning and executing the tranquilizing drug research project, Dr. Casey said. The project will be directed by an executive committee headed by Dr. S. T. Ginsberg, chief of the psychiatry division in VA central office at Washington.

BIRD NOT GUILTY

St. Matthews, Ky.- Answering a burglar alarm from a jewelry store, two policemen quickly entered and swung their flashlights around, hoping to catch the guilty party in the act. They did. A starling was fluttering about after having accidently touched off the alarm.

The Thief!

Wife: "The new washer woman has stolen two of our towels."

Hubby: "The thief! Which ones, my dear?"

Wife: "The ones we got from the hotel in Miami."

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NEWS from HOLLYWOOD

After an absence of almost two years, Montgomery Clift is back in Hollywood to go to work for M. G. M.'s Civil War epic, "Raintree Country." After finishing this, he will probably work with Burt Lancaster and Lawrence Olivier in "The Devil's Disciple."

Jane Powell recently bought "The Gay Saint," a novel by Paul Bailey, and plans to set up an independent production unit to make the picture. The story has a Mormon background, laid around 1870 and is written around a character by the name of Sam Brannon. Jane does not plan to star in this film herself, but would like very much to borrow Rock Hudson for the starring role.

We hear that Lana Turner recently turned down a $50,000 offer to do a TV spectacular. Seems she feels it isn't fair to the producers of her motion pictures—who give her a cut of 50 per cent over $300,000.

James Mason is planning a remake of "Jane Eyre" in England sometime this year, with Joan Collins, in the lead. This suits Joan fine, as she would like to go home for a while.

Clark Gable has consented to star in the Jane Russell - Bob Waterfield film, "The King our Four Queens."They have borrowed Steanor Parker from Metro to be Sabina, the top queen. The other three are being selected via the test stages.

Barbara Jo Allen, whom you will be seeing in MGM's "The Opposite Sex," is none other than comedienne Vera Vague, the former high-voiced, man-chasing sidekick of Bob Hope on radio. In this film, she has the chance of playing a role other than a dizzy, slap-happy dame.

Tyrone Power has agreed with Bill Dozier to appear in "The Peerless Knight," a drama of the life and exploits of Roderigo Diaz de Vivar, national hero of Spain. The film will be made sometime next year in Spain.

Karl Freund, cameraman for Lucille Ball and Desi Arnaz for five years, is leaving them and wants to do an independent picture. Freund would just love to buy back from Paramount, "It Happened in Paradise," and get Mitzi Gaynor and Donald O'Connor as its stars.

Jayne Mansfield, hit of the Broadway play, "Will Success Spoil Rock Hunter" has signed a seven-year contract with 20th Century-Fox, with a starting salary of $60,000 a year. She'll start her movie career just as soon as the stage play run is over.

A FORGIVING WIFE

Derby, England.. Mrs. Audrey Bembridge, 28, recently went to work—to help her husband, Charles, pay the bills he ran up divorcing her. After five months of divorce, they met again while visiting their two children, fell in love and decided to remarry.

The Sedition edict is called a peril to state governments.

In FASHION now

There are many beautiful dresses on the market today that carry that magic tag—No Ironing Necessary. These three words mean a lot to the woman staying at home or vacationing.

No one wants to be bothered with laundry or carrying along lots of dresses on vacation. The biggest assist that has come our way is the drip-dry dresses. These new dresses do not look at all like the first nylon dresses that were so shear you felt that you must wear three slips under them. The new fabric has been made more porous and thus are noj as hot as the old nylon numbers.

A soap-and-water diet seems its make dresses of Dacron and has tiste and other wonder combinations thrive. Today's version of the pleated dress takes packing and wearing with the greatest of ease. There is no worrying about expensive cleaning bills.

While we are busy planning our summer clothes, trying to find flattering swim suits and where to take our vacation, designers have already designed the well-dressed lady setting for fall and winter.

Slim lines will be the rule. oriental look that was popular spring will carry over into winter. Winter coats are straight and many will be slit at the hem line. Sleeves are the type that can be pushed and worn with eighth length when desired. For sleeves gloves will be an important note.

Hats will continue to be small. Most hats will come with a comb fitted into the back to keep it on the head on windy day.

Full-length coats with dress to match in a sheer wool will be popular. The Shetland wool will once again be a favorite, with will give way to contrasting color and fabric. Fur will come change to most of a

Advice

My lady, be wary of Cupid
And heed to the lines of this
To let a fool kiss you is
To let a kiss fool you is

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Home Agent's Notes

By Mrs. B. G. Anderson
Home Demonstration Agent

Sandwiches in the Freezer

Homemakers who prepare sandwiches for lunch boxes five days a week will welcome a plan for making a supply for a week or two at a time.

Nutritionists at VPI say to choose a time of day when the kitchen table can be cleared for action. Set up a sandwich assembly line. Make and wrap a week's supply and put them in the freezer. Each morning take out enough for the lunch boxes.

Freeze sandwiches for parties, picnics, and teas, too. Storage time for home-frozen sandwiches should not be more than two weeks, since quality gradually deteriorates during storage. Party sandwiches may be placed on flat metal trays, but put them close together to prevent drying. Several layers are satisfactory if layers of freezing paper are placed in between.

To help avoid sogginess, keep sandwiches away from side walls and bottom of freezer.When placed in contact with metal freezing surfaces, ice crystals form on the cold, moist surface of the bread, which then become soggy when defrosted. It takes about 3 to 3½ hours for frozen sandwiches to thaw.

Only a few ingredients are unsuitable for frozen sandwiches. Certain salad dressings separate when they are frozen, and when defrost, they soak into the bread and make it soggy. To test the dressing you intend to use, put in a small jar, cover tightly, and leave overnight in the freezer. If it separates upon defrosting, do not use it for freezing. Dressings with a binder are usually best.

Hard-cooked egg whites are not good for sandwiches, for they become dry and tough when frozen. Hard-cooked yolks are satisfactory. Fresh greens, tomatoes, etc., do not freeze well.

The nutritionists suggest such spreads as: beef and catsup; ham and pickle; beef, relish, and onion; chopped beef, cream cheese, and horse-radish; peanut butter, olives and bacon; cream cheese, date, and orange; cream cheese and prunes; and honey and peanut butter.

Easier Home Canning

Welcoming news to the many rural families who can vegetables at home comes from food preservation research of the U. S. Department of Agriculture.

The research shows that the easier flavor-saving raw-packing may be used safely for two of the first spring vegetables — asparagus and green peas — as well as for sweet corn, either cream-style or whole kernal. Recently also the raw-pack has been given the go-sign for snap beans, fresh lima beans, black eyed peas, summer squash, and carrot. Aim of the research has been to establish the easiest methods for getting a safe and appetizing product, and to find the minimum safe processing time and temperatures for each product so maximum fresh quality may be saved.

The hot pack may be used, however, if preferred. Because preheated vegetables pack more compactly than raw vegetables, the hot pack saves space in jars or cans.

That home canning still counts in the food supply of many rural families is indicated by a recent food consumption study of 12 North Central States which showed that nearly all farm families and 8 out of 10 other rural families did some canning during the year. Canning is a thrifty way to preserve farm-produced or garden-produced food.

Because asparagus is one of the season's earliest vegetables, families who grow their own or buy it locally may be interested in the new "raw-pack" directions from the Department. Count on using about 2½ to 3½ pounds of fresh asparagus for each quart of the raw-pack canned asparagus. Choose fresh, tender stalks. Wash, trim off scales and tough ends and trim again. Cut in 1-inch pieces.

To raw-pack in glass jars, pack the pieces as closely as possible without crushing, to within ½ inch of the top of the jar. Add ¼ teaspoon of salt to pint jars and 1 teaspoon to quarts. Cover with boiling water, leaving ½ inch of space at top of jar. Adjust jar lids. In the pressure canner at 10 pounds pressure, process pints 25 minutes and quarts 40 minutes for most vegetables.

What is Aged Beef?

Beef — like cheeses, wines and lumber — is better for a little aging, say nutritionists at VPI.

Ordinarily, beef reaches the retail market one or two weeks after slaughter. Aged or ripened Beef, however, is held under controlled temperature and humidity for a longer time. During aging, the exterior lean becomes darker in color. The meat becomes more tender and juicy and developes a characteristic flavor that many people like. The extent of the change in flavor depends on the length of the ripening period.

You pay more for aged than unaged beef because it is held longer and there is added cost for refrigeration and for loss from shrinkage and additional trimming.

Regardless of its age or grade, however, beef marketed across state lines is inspected for cleanliness and wholesomeness by the U. S. Department of Agriculture. The round purple stamp on large meat cuts, or the label "U. S. Inspected and Passed by Department of Agriculture" printing on package, can or jar, is the buyer's assurance that the meat has been approved as wholesame food.

Turkey Year 'Round

Consider cold sliced turkey for parties, and barbecued or broiled turkeys at picnics and other outings — instead of thinking of it only at holiday time.

That's the suggestion from VPI nutritionists, who say that in just the past few years, homemakers have been "discovering" turkey as a spring and summer meat.

This change in eating habits across the nation is the result of two important advances in the turkey industry. Virginia turkey growers developed the Beltsville White, a new breed that matures quickly into a small, tender bird, often no larger than a chicken. Modern freezing and marketing operations make top quality turkeys of any size available in markets the year 'round.

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FARM NEWS

By J. A. Smith, County Agent

Fly Control Demonstrations

Four demonstrations have been scheduled in Appomattox County on the subject of Fly Control. Following is a schedule of the demonstrations to be held Monday, June 4:

At 9:30 A. M., at the farm owned by Gus Torrence, a demonstration on dairy cattle and barn fly control; at 11:00 A. M., on Hunter Tolley's farm at Pamplin, a demonstration on horn fly control on beef cattle; at 1:30 P. M., Wright and Bondurant's farm at Concord, a demonstration on dairy cattle and barn fly control; and at 3:30 P. M. at the farm of J. Rufus Burnette, a demonstration on horn fly control on beef cattle. These demonstrations will be of interest to all dairymen and beef cattle producers and it is hoped that all those interested will attend.

Wireworms and Cutworms

Many farmers are reporting injury to plants from soil insects. In tobacco the wireworm is extremely difficult to control and, as yet, no satisfactory control has been developed. The use of large plants will resist the wireworm more readily than small ones. Several insecticides have been used and are quite satisfactory when used in the transplant water. Farmers are urged not to make the solution up and then dip the roots of plants in the solution. Damage may occur.

Wettable powders have been found to be safer to use than the emulsifiable concentrates. However, a 5% Lindane emulsifiable concentrate is available and is satisfactory. This is used at the rate of two ounces in 50 gallons of water.

Wettable powders that may be used in controlling wireworms are 25% Heptachlor at the rate of 4 ounces; 40-50% Chlordane, 4 to 8 ounces; 25% Aldrin, 4 ounces; and 25% Lindane, 1 level tablespoon. In all cases these amounts are mixed with 50 gallons of water. Better results are achieved when using a hand planter than when using a tractor drawn transplanter. However, farmers may find that it will still pay to use the materials if wireworms are a real problem on such fields.

Controlling cutworms is somewhat easier than wireworms in that they may be controlled by the use of a 10% DDT dust at the rate of about 10 pounds per acre. This dust is applied around the plants preferably late in the afternoon.

Sidedressing Tobacco

Many farmers are discussing the possibilities of sidedressing tobacco this season.Many of them have been using a form of nitrogen as the only source of plant food at sidedressing time, which is 20 days after transplanting. Where sidedressing is desirable, growers may find it more profitable to use an 8-10-24 rather than a straight nitrogen fertilizer.

Corn Side Dressing

Farmers who used a 2-12-12 or a 5-10-10 fertilizer at a low rate, will find it necessary to side dress to up their yield of corn this year. An acre of corn producing approximately 80 bushels will remove 112 pounds of nitrogen from the soil. It is therefore important that farmers have this much material there for the plant to use.

Corn should be side dressed when it is 12 to 18 inches high. Where there is a question in the mind of the grower if side dressing is desirable, if he notes a yellowing or pale green at the time of silking, this is a sign of nitrogen starvation.

Summer Pasture

In the next few months, pastures will not be as green as they are now and many dairymen and beef cattle producers will desire more pasture acreage. Now is the time to do something about it.

The seeding of Sudan Grass or Pearl Millet will provide real grazing during the pasture slump. One-third to one-half acre of either of these materials will provide grazing for one animal. These grasses may be seeded any time from now until July 1, using 25 pounds of seed per acre and 500 pounds of a 10-10-10 fertilizer.

DEATHS

WILLIAM H. PRICE

Funeral services for William Henry Price, 81, farmer, of Madisonville, who died Monday at 2 A. M., were held Tuesday at 3 P. M. in Madisonville Presbyterian Church. Burial was in the church cemetery.

Born in Charlotte County, Sept. 4, 1874, he was the son of the late Richard Coleman and Euphretia Frances Early Price.

Surviving are a sister, Miss Susie Euphretia Price; a brother, C. E. Price, both of Madisonville. He was a member of Concord Presbyterian Church.

Services were conducted by the Rev. W. H. Chappell, assisted by the Rev. J. G. Thompson. Pallbearers were Bill Hunter, John Hunter, James Pugh, Frank Fleshman, A. B. Hunter, Jr.; W. J. Garrison, J. S. Marshall and Leslie Ramsey.

FUNERAL FOR INFANT

Funeral services for the infant son of Mr. and Mrs. William E. Witt, 922 Federal St., Lynchburg, were conducted Tuesday at 4 P. M. at the grave in Liberty Cemetery, Appomattox. The child died Sunday night in Virginia Baptist Hospital ehre he had been born a few hours earlier. Mrs. Witt is the former Betty Jane Wingfield, of Appomattox.

MRS. ALLEN J. HARDY

Pamplin, May 24.. Mrs. Elvin Maude Hardy, 79, widow of Allen J. Hardy, died this afternoon at 1:30 at the home of her nephew, Robert Roach, Route 1, Pamplin. She had been in declining health for two years.

Born in Charlotte County, Oct. 9, 1876, she was the daughter of the late Mr. and Mrs. John Roach. She was a member of the Pamplin Methodist Church.

Surviving in addition to her nephew, are a number of nieces and nephews, and a brother, Oscar Roach, Richmond.

Funeral services were held Saturday at 2 P. M. at the Robinson Funeral Home, with burial in the family cemetery, near Pamplin.

Mrs. Elva Pyles Rochon Coleman

Mrs. Elva Pyles Rochon Coleman, 47, died recently in Orlando, Florida.

She was the wife of Andrew H. Coleman and a siattr-in-law of B. H. Coleman, Calloway Heights, Beckley, W. Va. William T. Coleman, of Appomattox, is the father of Andrew Coleman.

Born in Roneceverte, November, 1909, she was the daughter of Mrs. Paul Smith, Orlando, and the late Will Pyles, of Beckley. A former resident of Beckley, she operated a laboratory in the Blair Building.

Besides her husband and mother, survivors include one son, Douglas Rochon; a sister,Mrs. Charles Franklin, Leesburg, Fla., and one brother, Roy Pyles, Orlando.

Funeral services were conducted in Orlando. Burial was there, in Treewood Cemetery.

COW WINS BOUT

Albuquerque, N. M.- The next time Policeman J. B. Davis has to run a cow off the road, he won't use his motorcycle. The cow charged and trampled the cycle, damaged a fender, headlight and windshield. An unidentified cowboy later roped the cow and left it tied to a tree until the owner could recover it.

HIGHEST LIGHTHOUSE

New York,- On the 90th floor of the 103-story Empire State building, four searchlights with beams totaling nearly two billion candlepower recently went into operation, making it the world's highest lighthouse. Under favorable weather conditions, the lights should be visible for 300 miles from the air and 80 to 95 miles on the ground.

OUTPUT PER WORKER UP

In colonial America, nine out of 10 people had to work on the land to provide enough for themselves and the 10th person living in town. By 1940, a farm worker took care of himself and 10 others, including those in the armed forces, and the industrial arsenal could operate at full blast. Today, one farm worker provides enough for himself and 18 others.

Good Answer

"Tell the court how you came to take the car."

"Well, the car was standing in front of the cemetery and I thought the owner was dead."

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